















Installation Instructions & Care Manual

Your Roundboy Brick Oven - What's in the box?		
<i>Part</i>	<i>Description</i>	<i>Picture</i>
Base Assembly		
A	2x Base Plates (Note: These pieces are similar in appearance to part I "side panel". The Base plates have flat edges, while the side panels have tapered/angled edges.)	
B	26x Refractory bricks	
Refractory Concrete Dome Assembly		
C	Front plate (semi-circle with opening)	
D	Back plate (semi-circle with opening)	
E	2x Dome plates (Note: the cut-out will go towards front of oven)	
Outer Shell Assembly		



F	Stainless steel chimney pipe	
G	Decorative front plate with opening	
H	Decorative back plate without opening	
I	2x Side panels (Note: These pieces are similar in appearance to part A “Base plate”. The Base plates have flat edges, while the side panels have tapered/angled edges.)	

J	2x Roof Panels (Note: The cut-out goes towards the front of the oven)	
K	Decorative chimney	
L	Aluminum chimney cap	
Misc.	Insulation, refractory cement mortar & adhesive	Not pictured

Preparation:

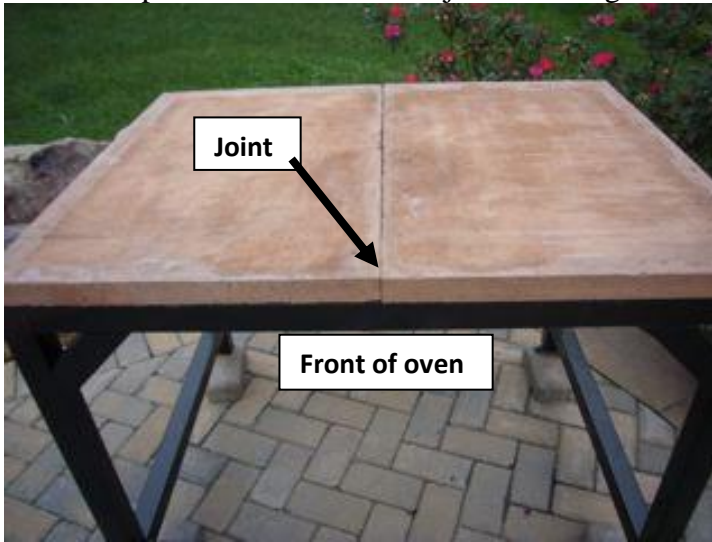
You will need two people to assist with assembly of your oven. It is also recommended that you have a tape measure and step ladder. If you cannot lift 70lbs yourself, a third person is helpful.

Step 1:

You will need: Base plates (A)



Place base plates flat such that the joint is facing front of oven center.

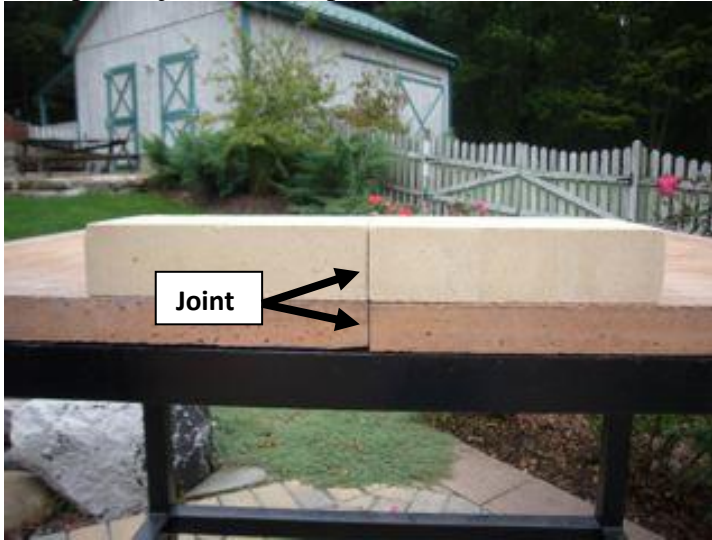


Step 2:

You will need: Fire brick (B)

Note that the bricks are laid dry (no mortar needed) directly on base panel.

Place (2) refractory brick (B) on base plates flush with front making sure joints of brick line up with joint of base plate.



Continue with 2nd row of brick (B) using 4 bricks following same joint of front row.



Use remainder of brick (B) 4 bricks wide in same pattern. Step continued on next page.



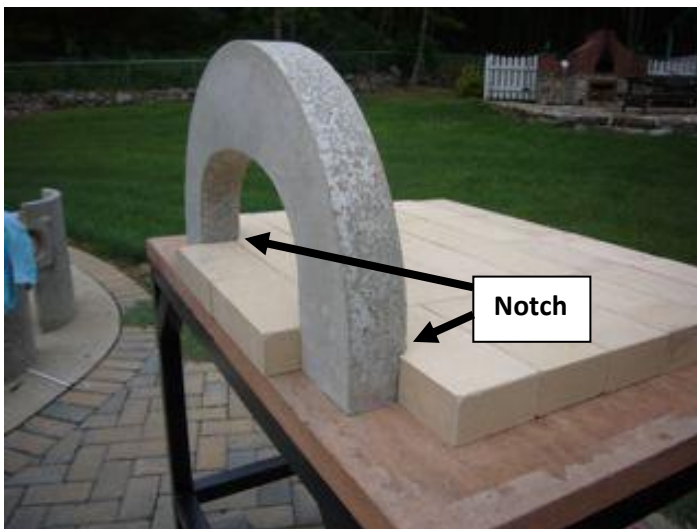
The final result should be (6) rows of four brick and (1) row of (2) brick arranged neatly in line and tight against each other.

IMPORTANT: For next steps you will need 2 people. One person must hold pieces in place until oven is complete. The oven is self supporting when all pieces are placed. If a piece falls or is dropped, it will break!

Step 3

You will need: Front piece (C) semi-circle with opening

Place front plate (C) over front 2 fire brick with it resting on bottom plate and notches of part (C) resting on the 2nd row of fire brick. **Your helper will need to balance this piece.**



Step 4

You will need: Back plate (D) semi-circle *without* opening

Place back plate (D) on top of back row of fire brick centered on the center joint of fire brick 1 inch from the edge of fire brick. **Have you helper hold and balance** both (C) and (D).



Step 5

You will need: 2x Dome plates (E)

Note: Chimney opening towards front. Dome piece (E) is notched to sit 1/2 way on front plate (C) and flush with back piece (D). **Remember to have your helper balancing the pieces while adding the dome plates (E). Be careful not to pinch a finger!**



Step continued on next page.

Put into place by sitting bottom down first and gently resting into place.



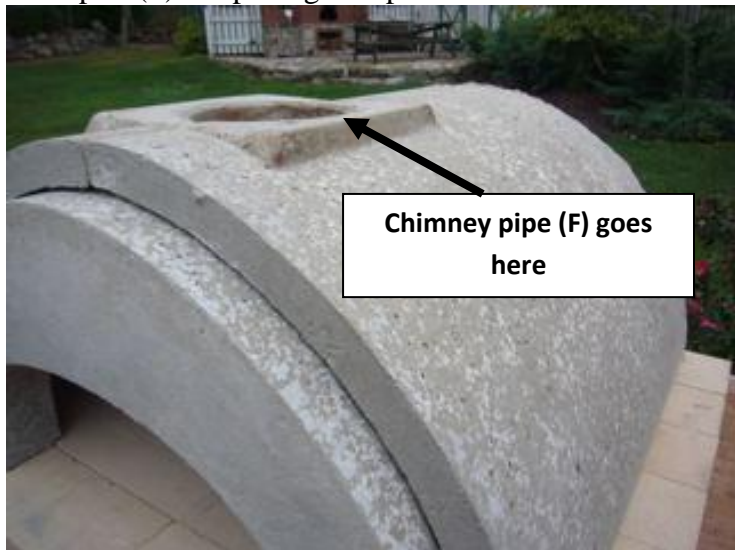
Follow thru with 2nd dome piece (E) in the same manner. Be sure the two pieces are flush with on another. It will look like this from the front when completed:



Step 6

You will need: Stainless steel chimney pipe (F) & refractory cement mortar.

Place part (F) in opening in top of oven



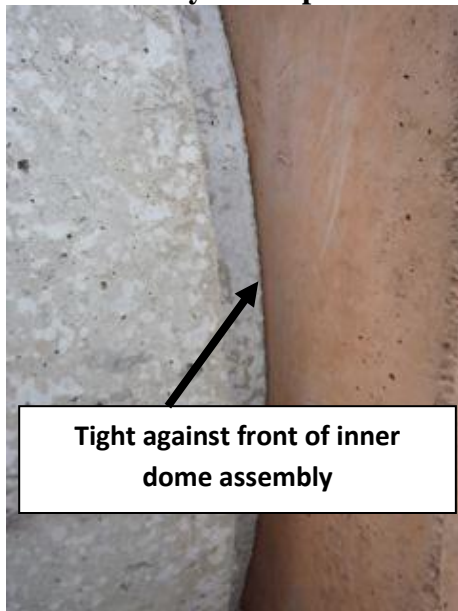
Using the supplied refractory cement mortar, seal around the smoke pipe and insure that it is level. Also, seal around all joints in the inner dome assembly. This can be done with your finger, a small stick (e.g. popsicle stick) or putty knife. Only a small amount is necessary to join the pieces and create a seal.

Step 7

You will need: Front plate with opening (G)

Place part (G) over fire brick resting on base plates keeping as tight as possible against oven. * important to have part (G) **tight** against inner dome assembly.

You will need your helper to balance this piece.



Step 7

You will need: Back plate without opening (H)

Place part (H) centered on base plate joint and back 1/2 inch from edge. **Have your helper balance pieces (H) and (I).**



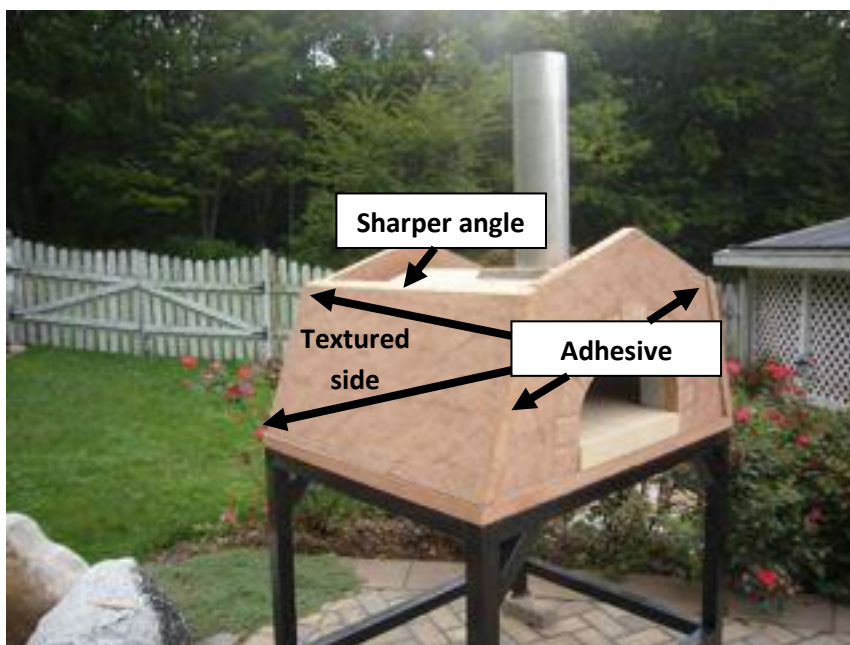
Step 8

You will need: 2x Side panels (I) and supplied adhesive.

Your helper should still be keeping (H) and (I) balanced until adhesive in this step is set.

Prior to placing each side panel(I) take supplied adhesive and place dime sized drops spaced apart on edge of front panel, back panel and base panel where part (I) will rest. **Do not** over use adhesive 10 or 12 drops per edge is all that is necessary. Apply adhesive to one side first and then place first side panel(I) then apply adhesive to next side and place then place second side panel (I). You will need adhesive again for **step 10**.

Now place side panel (I) with sharp angle facing up and against front and rear pieces. Repeat for 2nd side panel (I). The textured side faces outward.



Now make any slight adjustments to positioning of back and front panels so that there is a slight overhang on side panels (I) before adhesive dries. Pay special attention that the front panel is **tightly** against the inner dome assembly.

Step 9

You will need: Supplied loose fill insulation

Pour supplied insulation into the top of the oven evenly on both sides. Insulation should go no higher than front and rear panels and should cover top of inner dome assembly.

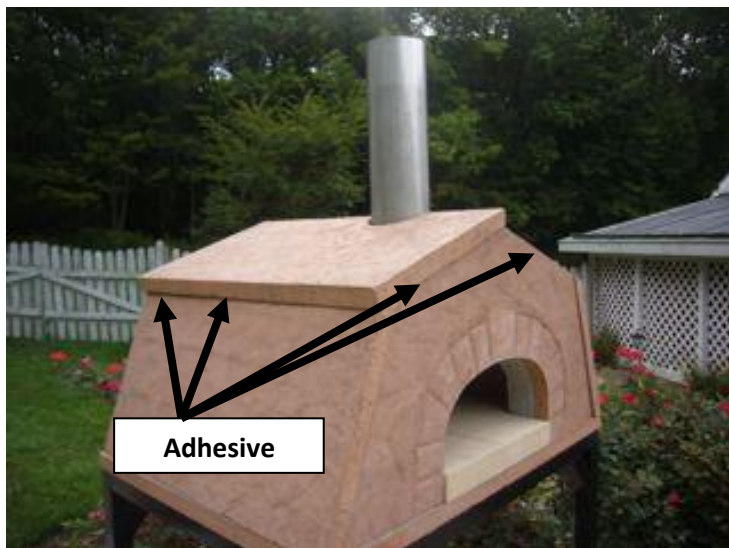


Step 10:

You will need: 2x Roof panels (J) and remaining adhesive.

Apply approx. 12 dime sized drops of adhesive to one side of top edge of front, rear and side panels. Now you will set roof panel (J). Adjust roof panel so there is a slight overhang.

Repeat on other side with roof panel (J).



Step 11:

You will need: Decorative chimney (K)

Your helper and a step ladder may be necessary as the decorative chimney (K) is installed by placing it over the chimney pipe (F) and **gently (do not drop)** sliding on top of the roof panels (J).





Step 12:

You will need: Aluminum chimney cap (L)

Again, your helper and a step ladder may be needed as the chimney cap (L) goes over the chimney pipe (F) and fits on top of the decorative chimney (K).



CONGRATULATIONS! You have successfully completed the assembly of your Roundboy Brick Oven! Don't forget to invite your helper over for a fresh baked pizza. Refer to the next page for important instructions on firing your oven for the first time.



Initial Oven Firing Procedure

It is very important that you properly fire your oven the first several times you use it. While the oven may appear dry, concrete contains tiny amounts of moisture that can cause permanent damage to your stove if not properly fired to allow it to cure. This is true of almost any masonry oven.

Failure to follow this procedure voids any and all warranties associated with the oven.

In order to properly cure your oven, you should start a few small fires. Each fire should burn just a little longer and a little hotter. The first few fires should be kept low and comprise mostly of hot coals. Any flames should not quite reach the top of the inner dome. You should do this at least four or five times before cooking in your oven. Allow the fires to last for a few hours.

Also, if your oven is exposed to rain or snow, you should follow the initial firing procedure again. You should also follow the initial firing procedure for the first fire of the season. It may also be necessary to do so if using your oven in very cold temperatures. This allows the oven to warm up slowly and avoids cracks that a quick shock in temperature may cause.

It is also very important not to over fire your oven. Your oven was designed to withstand very high temperatures necessary for cooking. The dome was designed to hold heat, so a large fire is not needed to heat your oven quickly. Over-firing with a large fire can damage your oven! One or two logs at a time are usually all that is necessary to achieve enough heat. The hot coals and efficient design of the dome will hold enough heat to achieve the proper temperature. If flames are coming up the chimney or are beginning to reach the front opening, the fire is too big.

Oven Safety

Your oven operates at very high temperatures and with an open flame! Exercise extreme caution at all times. Wood fires can be unpredictable, and may spark from time-to-time.

- Do not allow small children to play near the oven.
- Do not touch the oven while firing.
- Your oven is very efficient and can hold heat for many hours after cooking. Be careful near the oven at all times.
- Do not push on or lean against the oven.
- Food cooked in the oven is extremely hot! Do not touch with bare hands. Allow to cool before eating.
- Use protective gear such as high-temperature oven mitts.
- Keep flammable items away from the oven.

